MUCCA
osteria

Antipasti

Insalata d'Autunno 18
Delicata Squash ~ Farro ~ Italian Kale ~ Apple ~ Goat Cheese ~ Pepitas ~ Balsamic Vinaigrette

Tartara di Manzo* 29
Steak Tartare ~ Confit Mushrooms ~ Pomegranate Gastrique ~ Black Garlic Aioli Crostini

Prosciutto e Burrata 28
Burrata ~ Prosciutto ~ Arugula and Pistachio Pesto ~ Pickled Fennel ~ Lemon Zest

Barbabietole e Ricotta
Balsamic Roasted Red and Gold Beets ~ Whipped Citrus Ricotta ~ Burnt Orange Supremes 24
Frisée ~ Pickled Mustard Seeds ~ Marcona Almonds ~ Smoked Olive Oil

Insalata al Granchio 32
Steamed Oregon Dungeness Crab ~ Granny Smith Apple ~ Celery Root Remoulade
Brown Butter and Champagne Vinnaigrette ~ Crostini

Capesante con Fonduta di Parmigiano* 33
Seared Sea Scallops ~ Parmesan Fondue ~ Shallot Relish ~ Saffron Gel

Primi Piatti

Our Selection of Housemade Pasta

Agnolotti di Manzo 39
Braised Beef Filled Agnolotti ~ Gorgonzola Cream ~ Apple Gel ~Apple Gastrique ~ Walnuts
Chives

Rigatoni al Ragù di Cinghiale 39
Wild Boar Ragù ~ Golden Raisin-Orange Gel ~ Fennel Pollen Bread Crumbs ~ Celery

Chitarra al Polpo 38
Squid Ink Infused Chittara ~ Octopus ~ Nduja ~ Shallot ~ Garlic
Roasted Fennel and Lemon Foam ~ Tobiko

Tortelli ai Funghi 36
Mushroom and Ricotta Filled Tortelli ~ Brussel Sprouts ~ Almonds ~ White Wine
Glazed Shallot Cream Sauce

Radiatore al Coniglio 39
Braised Rabbit Ragù ~ Poached Pear ~ Pine Nuts ~ Arugula ~ Pecorino Toscano

Spaghetti al Tartufo e Porri 36
Leek Fondue ~ Wild Mushrooms ~ Preserved Black Truffle ~ Parmigiano

Secondi Piatti

Petto d'Anatra* 56
Pan Seared Carina Duck Breast ~ Butternut Squash Gnocchi ~ Treviso ~ Savoury Granola
Brussel Sprouts ~ Cherry Mostarda ~ Duck Jus ~ Candied Orange Zest

Bistecca di Lombata* 87
New York Strip ~ Parsnip Purée ~ Radicchio ~ Roasted Pear ~ Walnut Pistou ~ Taleggio
Madeira Demiglace

Pancetta di Maiale 56
Roasted Pork Belly ~ Roasted Kabocha Squash ~ Mustard Greens ~ Pickled Apple
Sage-Cider Jus ~ Pepitas

Pesce di Giornata* 47
Skin-on Lingcod ~ Saffron Fingerling Potatoes ~ Braised Fennel
Manila Clams ~ Sea Beans ~ Clam and Vermouth Nage ~ Lemon-Fennel Pangrattato

Chef-Owner Simone Savaiano ~ Chef de Cuisine Jeremy Sturm ~ Maître d' Monika Deliova

~ Kindly note, a 20% gratuity is included in your final bill to fairly compensate our dedicated staff. Thank you for your understanding as we strive to provide an exceptional dining experience. ~ Maximum of three credit cards per party ~

* The State of Oregon advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Four-Course Prix Fixe Menu $125

(Please Choose One for Each Course)

Antipasti

Tartara di Manzo*
Steak Tartare ~ Confit Mushrooms ~ Pomegranate Gastrique ~ Black Garlic Aioli
Crostini

Barbabietole e Ricotta
Balsamic Roasted Red and Gold Beets ~ Whipped Citrus Ricotta ~ Burnt Orange Supremes
Frisée ~ Pickled Mustard Seeds ~ Marcona Almonds ~ Smoked Olive Oil

Capesante con Fonduta di Parmigiano*
Seared Sea Scallops ~ Parmesan Fondue ~ Shallot Relish ~ Saffron Gel

Primi Piatti

Our Selection of Housemade Pasta

Agnolotti di Manzo
Braised Beef Filled Agnolotti ~ Gorgonzola Cream ~ Apple Gel ~Apple Gastrique ~ Walnuts
Chives

Rigatoni al Ragù di **Cinghiale**
Wild Boar Ragù ~ Golden Raisin-Orange Gel ~ Fennel Pollen Bread Crumbs ~ Celery

Spaghetti al Tartufo e Porri
Leek Fondue ~ Wild Mushrooms ~ Preserved Black Truffle ~ Parmigiano

Secondi Piatti

Bistecca di Lombata
New York Strip ~ Parsnip Purée ~ Radicchio ~ Roasted Pear ~ Walnut Pistou
Madeira Demiglace

Pesce di Giornata*
Skin-on Lingcod ~ Saffron Fingerling Potatoes ~ Braised Fennel
Manila Clams ~ Sea Beans ~ Clam and Vermouth Nage ~ Lemon-Fennel Pangrattato

Pancetta di Maiale
Roasted Pork Belly ~ Roasted Kabocha Squash ~ Mustard Greens ~ Pickled Apple
Sage-Cider Jus ~ Pepitas

Fregola Sarda con Funghi di Stagione
Wild Mushroom Fregola Sarda ~ Parmesan Brodo Delicata Squash ~ Hazelnuts Brown Butter
Fried Sage

Selection of Desserts

Torta al Pistacchio e Lamponi
Pistachio Cake ~ Raspberry Coulis ~ Whipped Raspberry Bavarian Cream ~ Pistacchio Gelato
Sugared Citrus Pistachios ~ Raspberries

Tortino al Cioccolato
Chocolate Hazelnut Mousse ~ Chocolate Glaze ~ Chocolate Wafer ~ Candied Hazelnuts
Gianduia Gelato

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